Journal of the Washington County Historical Society

arkco
F
417
.W3
F55
56:2

University of Arkansas
Libraries, Fayetteville
ARK COLL
56:2
Received on: 06-13-06
Flashback, preserving the
past for the future

Volume 56, Number 2, Spring 2006

Washington County Historical Society

118 East Dickson Street, Fayetteville, AR 72701

Flashback is published quarterly in the winter, spring, summer and autumn. Send all material for publication to the editor at 118 East Dickson Street, Fayetteville, AR 72701. There is no payment for articles published in *Flashback*. The editor retains the right to edit all submitted articles prior to publication.

Membership is invited of those interested in preservation of Washington County history. Annual dues for categories of membership are: Senior, Student, Public Library, $15; General, $25; Trail Blazer, $50; Explorer, $100; Wagon Master, $250; Pioneer, $500; Statesman, $1,000; Empire Builder, $5,000.

Members are mailed *Flashback* each quarter. Available past issues are $6 each, postpaid. Add $1 postage for issues printed in 1951 through February 1972. Web site: washcohistoricalsociety.org or headquartershouse.org.

2005–2006 Officers

President	John Maguire
Past President	Ann Wiggans Sugg
First Vice President (Membership)	Scott Van Laningham
Second Vice President (Finance)	Vincent Chadick
Recording Secretary	Hoyt Purvis
Corresponding Secretary	Doris Sharp
Treasurer	A. D. Poole
Flashback Editor	Gretchen Gearhart
Assistant Editor	Tony Wappel
Director of Historic Programs	DeeDee Lamb

Board of Directors

Kim Agee, John Banks, Lou Beland, Judy Brittenum, Margaret Clark, Marilyn Cochran, John Dupree, David Edwards, Liz Finnell, Willard Gatewood, Angie Graves, Mary Ann Gunn, Susan Hall, Mary John Jones, Bill Kincaid, Scott Lunsford, Paul Noland, Diana Strange, Jeannie Whayne

FLASHBACK

Journal of
the Washington County Historical Society

Volume 56 **Spring 2006** **Number 2**

CONTENTS

HUSTON SCOTT'S LETTERS FROM CALIFORNIA
Martha Hogan Estes 37

HAMESTRING CREEK'S NELLIE COX Julia Poirot Thoma 55

HOG KILLING AT THE COX FARM ON HAMESTRING CREEK Bonnie Cox Beeks 61

THE GARDEN OF EDNA EARL AND CHARLES WALLACE BRASHEARS, ELKINS, 1933–1958
Lorna Stokenbury Pryor 65

HOSTESS REFERENCE BOOK 69

Cover: Huston J. Scott ca. 1912, perhaps at the circus (Courtesy Martha Hogan Estes).

Flashback is published quarterly in the winter, spring, summer, and fall. Send all material for publication to: Editor, 118 East Dickson Street, Fayetteville, AR 72701. There is no payment for articles published in *Flashback*. The editor retains the right to edit all submitted articles prior to publication.

ISSN 0428-5573

HUSTON SCOTT'S LETTERS FROM CALIFORNIA

MARTHA HOGAN ESTES

Introduction

A bundle of over thirty letters was found in early 2004 by Janis Ferguson Johnson in the home of her mother Mayme Mayes Ferguson, after Mayme was moved to a geriatric center.

With only two exceptions, these letters were written between March 15, 1911 and June 11, 1913, in California by Huston Scott to his mother Phydellia "Dellia" Stringfield Scott, who lived at Mayfield, Arkansas. The collection is remarkably well preserved; most of the original envelopes are intact and the postage stamps are still affixed.

This is an invaluable record of the life of a nineteen-year-old boy who left home, mother, siblings, and lifelong friends to go west—as other family and friends had done—to escape the poverty of the Ozarks. Huston became an adult in the time span of these letters. His experiences, while in California, helped shaped the man he became.

We are grateful that he wrote his mother faithfully and that she treasured the letters, thus ensuring their survival after both she and Huston are gone.

Martha Hogan Estes, a seventh generation Arkansas resident, received her education in Washington County and earned a B.A. in English from the University of Arkansas. Now retired, she devotes her time to writing and is a volunteer at Shiloh Museum. Estes and her second cousin, Janis Ferguson Johnson, are the family historians and archivists, as were their mothers, Phydella Gilbert Hogan and Mayme Mayes Ferguson.

FLASHBACK

Letters from California

Northwest Arkansas, including Washington County, was badly hit by crop failures, bad weather conditions and, of course, falling prices for farm produce in 1910;[1] this left a great number of subsistence farmers and their families with dire prospects for income or outside employment in the immediate future.

California farmers, desperately in need of strong able-bodied farm hands, provided employment for men, particularly the young and poor, from Arkansas, as well as other states. Passenger train fares were often paid by the prospective employers, who also offered wages from $25 to $40 a month, sometimes with room and board included, to lure the workers out west. To Huston Scott, such large amounts of money were unheard of.

Many area families had already gone to California where the weather, a long growing season and large acreage made farming more profitable there. One such family was that of John Hash, widower of Frances Stringfield Hash (sister of Dellia Scott), who owned and farmed several acres near Visalia. John invited Huston to Visalia to find work. We do not know if John financed Huston's move or his fare was paid by a would-be employer.

On or about March 9, 1911, Huston left his home at Mayfield, Washington County, Arkansas. He was young, ready for adventure, and eager to see "Uncle John's" family, as well as his beloved great-aunt Elizabeth Culwell, who at seventy-five kept house for the Hash family. Aunt Liz was the aunt of John's deceased wife and the sister of Huston's late grandmother Martha Culwell Stringfield.

Huston traveled by train, probably taking the Frisco #1 out of Fayetteville to make a connection with the Rock Island—Memphis—California line at Wister, Oklahoma. From Wister, he most likely traveled to Amarillo, then Tucumcari, where the Southern Pacific picked up his train and carried it to Lordsburg, New Mexico, on to Yuma, and finally to southern California,

passing through Los Angeles and on north to Visalia, just fifty miles south of Fresno.[2]

Spring had probably arrived in California by that time and the train was likely quite warm and stuffy. The train car was cooled only by opening windows, which would obviously have drawn in the black smoke from the engine ahead. Some five days and eighteen hundred uncomfortable miles after telling his mother goodbye, Huston arrived in Visalia.

His first letter home, written March 15, 1911, reached Mayfield on March 20th and began the account of his years in California many miles from the home and family he loved. These documents underscore his concern for family, friends, finances, employability, and reassurance to his mother that he had not strayed from her teachings.

Always eager to return to Arkansas, Huston came back home and began working on farms in and around Washington County within a few months of his June 11, 1913, letter. In May of 1914 he married Mary Van Winkle, daughter of Ransom Van Winkle of Spring Valley, Arkansas. Though never wealthy people, Huston and Mary lived a rich life, raised a family of three, and celebrated over fifty-seven years of marriage here in their beloved home state.

Although Huston passed away on March 12, 1972, and Mary on October 30, 1983, they are survived by a daughter, Ruth Scott Gayer, who celebrated her ninetieth birthday in February 2006, and two sons, Jimmy and Elmer Scott, both now past eighty, as well as a multitude of grandchildren and great-grandchildren and great-great grandchildren.

Selections from the Letters

No. 4
Orange Heights Cal
May 29 1911

Mrs Dellia Scott hel[l]o all of you how are you all I am all ok hope you the same I got your letter yesterday and was glad to hear from you all well is the Girls got back from the barry patch yet or not how much did they make lots I hope well I had a good time a Sunday I went with uncles John's [Hash-uncle by marriage] folks a fishing to the lake and rode in the boats all of his kids went and took their families and big Con [Hash-brother of John] and Noony [Noonia Jones Hash, wife of 'big' Con]went say we had a good dinner on the grownd whet I liked that me and aunt lize [Elizabeth Culwell-great aunt] well is Ernest [Scott-nephew] well yet or not I would give anything to see him tell him he must grow and be a big boy when I come home Well I got a litter from Ellis Buckley [friend] the other day and he is all right said he wasn't going to go home for a while yet I am going down there and see him some thes[e] Sundays well I seen Norman Hash [relative of John] Sunday he was over there to the lake to[o] he is got the Ark fever I think he will come pretty soon I offered to git him a job here on this ranch but he said he would go up to Tulare and see if he could git him a job up there close to George Morris [friend] say but he was prowd to see me all right well how does your corn look bye this time fine I guess well I am still making the California gold am gitting $35 a month am going to git $1.50 a day in a few days well uncle John is going back to Ark about the first of August or September butt aunt [Liz] hant going back till I go well is Murrell [unknown] still going with Willie Donaldson [friend] or not say Charley [Scott-brother] did Lee's [unknown] clothes ever come or not did you git you a suit of clothes or not if you dont git them I will come back and whip you I will send you

the money to get them anytime you call on me for it and you have got to [w]rite to me or I will git mad you hant forgot me have you I am same old Mike say I hant been sick a day since I have been here and they say I am getting fat but I cant tell it ho ho Well Ma how does old Blue look does he go with you after stove wood yet I bet he wowld [k]now me yet I would like to see him and go a rabbit hunting with him well it is ra[i]ning now makes me fell sleepy well Myrtie [Scott-sister] does Mrs kindrick [neighbor] still keep a hir[e]d girl you ought to be out here you and Fannie [Scott-sister] and git $30 a month you could git work any where but I wowldent want you to come for this hant no place for a girl owt here bad enough for a boy but this is not a bad place these are good to me hant but 5 men work on this ranch well ma I dont have to drive but 2 horses now these are gentle say I have learnt how to drive a corn planter can make stra[i]ght roes have be[e]n running a weed cutter to[o] well must close ans soon from your Huston Scott

No. 5:
July 5 1911
Tulare, Cal

Mrs Dellia Scott Dear Mama Well I will [w]rite you all a few lines to let you know I am still well and hope you all the same Well I had a fine time the fo[u]rth me and Ellis Ellis (repeated) is still working at the same place but I had to quit old Bacon Ma they got to[o] crankey with me and I just quit they got sore because I went to the post office 2 a week I told them I would go when I got ready they promised to pay me and the other hands $40 dollars a month the first of May then they put it off untill hay time But I found owt last week that they had been giving the other hands $40 ever since the first of May and got the other hands to lie to me and tell me they was just gitting $35 a month and when I found owt the truth I asked uncle John what to do and he said for me to quit and

I came in town a Monday and got a job in about 3 hours on the tagus ranch 3000 acres about 75 men work here chineys [Chinese?] cook when we hear the bell we all run like hogs they eat like hogs here when you sit down to the table you want to just dive rite in and help your self I like to work here you don't have to work hard here start to work at 5 and quit at 11 go back 1 quit at 5 I get $1[.]50 a day have to hall 3 loads of hay a day to feed the diary cows they milk 196 cows here I will mak[e] about $85 a month for we have got to feed them on Sunday to[o] well ma I will come back a Christhmas all rite if nothing happins well Charley what are you a doing now how does your corn look still fine I hope well is Clawd Jones [friend] a coming owt here soon or not he will like fine I guess I still like pretty well but I don't like the people much not as good as I do back home well this ranch is about 25 miles from uncle Johns say ma I will have to do my own washing now I guess ho ho Well ernest what are you a doing now are you still got old Pud or not well I must close it is so hot I cant [w]rite for wiping sweat it is hot as the Dickens owt here well Girls did you have a good time on the 4 did you go to Springdale this year well Mirtie how is the Stall getting along fine I hope well I must close so good bye from your son Huston say ma I havent gone wild yet you needent weary about me for ma I am still just like I was back there Huston Scott

No. 6:
Tulare Cal July 21, 1911
Mrs Dellia Scott Dear Mama helo ma and all of the famly how are you all I am fine and dandy hope you all the same well I just got a letter from Sophia [Scott Gilbert-sister] a while ago she said Joe[Gilbert-Sophia's husband] had sold out and dident know where they would go what did Joe git did he make any thing by selling it or not well, is it hot back there this year or not it is hot as the Devil out here 100 and 20 in a shade and cool in the morning enough to wear a coat well what are you a doing now Charley are

you a going to cut lee's wood this summer or not you and Bob [Buckley-friend] well I am a skinning 4 mules now hawling green hay for the Dary cows 2 men on each wagon me and a crippled boy can pitch more green hay than any of the other boys that hawl sometimes we hawl one more load in a day than they do say 1 havent drove 8 yet Charley and dont a[i]m to it is to[o] much work to harness But I like to drive 4 have got a whip about 10 foot long whet [which?] I make them git there [they?] are little about as big as old Billie was just tie my lines up and set down in the wagon and the[y] go by thereselves just hollar at them once in a while and pop my whip I like to drive 4 fine I don't have to feed them they have got a stable buck here and he tends to the mules well I have got to go and unload a load of hay unloaded part of hit before dinner on this ranch you turn out when noon comes dont mak[e] any difference where you are at well this is a nother day and I have just eat dinner don't have much to eat here they have not got good cooks Chinney (Chinese) cooks here say the boss give one ofe them a whooping [whipping?] the other night becawse he wowldnt give one of the mule skinners his supper because he was late and the boss told him give him some supper and he made for the boss with a butcher knife and the boss knocked him down and choked him good gewhise (Gee whiz?) but I did laugh it was so funny to hear that old chinney (Chinese) talk and after that he cooked pretty good for a few days Well how is meating (meeting?) back there is any body getting good or not 1 hope so the[re] hant many good people back here just once in a while you see a good man well say ma if you folks nead any money 1 well send it back any time you want it say has laygrand [probably 'LeGrand'-horse trader] still got that filly of his say charley you look arownd for me a horse will you for 1 will send the money for you to buy me one in about 2 months you look around and see what you can git one for becawse I dont a[i]m to stay owt here till I am gray headed I am going to start 15 of December say is old Huldy going to bring a colt next year or not

say ma you must [w] rite to awnt lize [Aunt Liz] now for I dont git to see her often now it is about 25 miles to uncle Johns I am going owt there next Sunday a week they have got lots of water melons ripe hel[l]o girls all of you you owght to be here to pick prunes you could make $3.00 a day good bye Huston Scott

Say [w]rite and tell me what they do with Jess Garrett [neighbor] for I want to know what they do with him poor Boy for I liked him fine say is corn going to make any thing this year or not I heard there was not I hope so for I want to make a crop next year to[o] and if it is a drowth feed will be awful high say this is the way to [w]rite the address R.F.D. No. 2, Box 61, Tulare Cal

No. 9
Aug31 1911
Mrs Dellia Scott

Dear mother
Helo Ma and all of the kids at home how are you all bye this time I am fine and dandy hope you all are to[o]. Well I don't know much to rite this time I dident go to see aunt lize this time for I had to work that Sunday I will go over in 2 or 3 weeks and see her Well can all of the frwit [fruit] you can for I eat more now than I used to at home Well Girls you want to go to meating [meeting] and get good there are not many good Girls out here well Ma how much does your pigs weigh now I guess there are big now Old Mollie will have some more little pigs pretty soon wont she say Ma how much corn is Charley going to raise this year tell him I want to buy a 100 bu from him Well Ellis Buckley is working here now him and George Buckley to[o] and Elmer Benson to[o] [Ellis, George, Elmer-friends] Well Uncle John Hash has sold his farm to Elbert for $1800 dollars I think Elbert will go back there next spring well you Girls wanted to know where Uncle Johns Girls were Dova [Hash-cousin] lives at Exeter close to Elberts and

Dona[Hash-cousin] lives in Visalia her old man drives a dray wagon in town there and Ottie [Hash-cousin] and her old man has gone some wher[e] up north I don 't know where neither does Uncle John family either that is they dident know about a month ago well is there lots of watter melons back there there are lots of them out here well I am still driving 4 mules and feeding the cows on the tagus ranch Well I have still got my bed but it is awfully dirty I will have to send it to the laundry and have it washed I can git it washed for 25¢ a piece Well Charley is oppos[s]ums getting ripe yet or not you must catch lots of them well I must sing [sign] of[f] for this time for I cant think of much to[w] rite so goodbye from your son
Huston Scott

No. 14
Orange Heights Cal
Dec 28 1911

Mrs Dellia Scott Dear Mama hel[l]o all of you at home I am well but I have had a sore foot it has been hurt a week ago to day a 4 horse load of lumber run over my foot I had been to town me and a nother man after the lumber and was coming home I got of[f] the wagon to wawlk to get warm for it was cold as the Dickins that day and when I started to get back on the wagon my foot slipped and I fell and one wheel run over my foot but it is nearly well now I am going to start to work tomorrow if my foot is still better Well Mama did you have a good dinner Xmas I'll bet I had a better one I was at Big Cons house and he killed a turkey and it was fine to[o] well Mama I sent you a present I dident git to send it before Xmas but you will git it a NewYear you and Ernest to[o] I tried to git a cap for him but I couldent get any to fit him so I sent him a sock hood well Charley what did you kill a Xmas many rabbits or not well you wanted to know about that mare of Kelley Sharp's [cousin] he is to[o] high on her hant he I dont want to buy no old

horse like that I want you to buy a good one and I will send some more money when you want it Elbert said for you to give $150 or more and git a good one git something you can sell when you want to well you wanted to know about that tom [unknown-neighbor] land has tom got any good land this year to rent if he is you had better rent it before any body beats you say you know that I owed JT Vaughan[neighbor] some money when I come out here Well I forgot to send it to him and he sent me a dun the other day and when I went to town I was going to send it to him but went off and forgot to [w] rite any so I dident git to send it to him and I dont know when I will go to town so I wish you would pay it for me for old JT is in a hurry for his money it is not but 4 dollars you can pay him and I will pay you Be sure and [w]rite and tell me whether you paid him or not when you [w]rite so I can know whether to send it or not Well I wiell close for this hoping to hear from you all soon and a happy new year Huston Scott

No. 17
Apr 8 1912
Tulare Cal

Mrs Dellia Scott Dear Mama hel[I]o to you and all at home how are you all I am all OK hope you are to[o] well I dident get your letter I havent heard from you all in over a month I am uneas[y] to hear from you so when you get this letter [w]rite soon Well I am on another job I am back at the old place where I used lo work you know that I told you I dident like the Book[k]eeper here well he quit and I heard about it so I came back and the Boss give me my old job back again a feeding cows I am going to stay here till I go back home well Charley I sent yon that money did you Buy you a horse or not You can suit yourself Buy any kind you want to well yesterday was easter and I dident get any eggs at all well Mama have [you] and the girls planted any garden yet or not you must raise lots of sweet potatoes for me when I come home for

when I quit working at this place I am sure coming home and I dont know how soon that will be well when did you see any of Soph[i]a's folks or Fannie[Scott Mayes-sister] and Ben [Mayes-Fannie's husband] how are they well Charlie have you sowed any oats or not this year or planted any corn well well I don't know of much to [w]rite so I will ring off for this tim[e] I am in a hurry to hear from you all so ans soon
from Huston Scott

Address Tulare Cal
FRDNo. 2Box61

No. 19
Jun 12, 1912
Visalia Cal

Mrs Dellia Scott Dear Mama
Hel[l]o to all of the folks at home I am all OK hope you are to[o] well I am working for Conraid Hash [cousin] and frank [unknown-Dova Hash husband] now I am getting $2.00 a day when I work in the hay and a $1.50 when I dont well I was surprised at what you [w]rote in that letter who told that I would like lo know that I get drunk me and Con I havent got drunk but once and that was last summer we got some wine and I got to[o] much but I dident show out then for it was in the week day it sprinkled a little bit and we dident work so we got some wine and Conraid dident like for them people to talk lik[e] that about him he drinks a little when somebody gives it to him but just takes a little for he knows when to quit and Visalia is dry and there is not a saloon in 35 miles of hear if all of the boys was as good as Con the world wowld be a lot better off well you said Ma was not feeling well what is the matter with her if she wants me to come home I will come but I would lik[e] lo mak[e] anough to buy me another horse yes I have still got that wheel and it is a good one to[o] I can ride one fine now

well how does your corn look now and have you cut your oats yet or not well I will have to ring off for this time over for the misquotes [mosquitoes] are about to eat me a live well ma if you want me to come home just say the word Say has Ellis come home yet or not

good bye ans soon Huston Scott

No. 20
July 18 1912

Mrs Dellia Dear Mama
Hel[l]o to all how are you I am all OK hope you all are to[o] Well I will ans that letter I received sometime ago would have ans sooner but I dident have time we have been thrashing grain and it is a hot job to[o] well how did you folks enjoy the 4 of July I seen a very good time we went to Fresno thit is about 50 miles from here Dova and Frank went to[o] and I lost my pocket book and all the money I had with me I dident have but about 5 dollars but I hated to looes that much I don't know whether I lost it or some body stole it or not there was so many people there well Charley have you layed your corn bye or not and did you have many oats well Ma is it hot back there or not it is hot as the Dickens owt here say have you eat any green beans yet or not Dova had some for dinner and there were fine well Ernest have you still got that watch or not I would like to have it so I could tell when to go to dinner for I broke mine well what are you Girls a doind [doing?] now am [and?] who is your fellows I guess your fellows is at your ho[u]se to day hant they for to day is Sunday and I have been pretty lonesome for Conraid has gone to see his Girl to day well I cant think of much to [w]rite so I will have to close for this time well is Aunt lize at our house now Ma or not tell her I wanted her to [w]rite and tell me how she likes Ark by now say when are they going to have the reunion this year or not I would like to be here

to go but I am getting $2.00 a day now when I am harvesting now and I want to stay with it a little while yet
Well ans soon Huston

No. 21
Aug 4, 1912 Visalia Cal
Mrs Dellia Scott Dear Mama
Hel[l]o to all of the folks at home how are you all I am all OK hope you are to[o] well I got your letter today I was sure glad to hear from you well I can [w] rite sooner now for I am batching again for Dova and Frank has gone up in the mountains for a rest and where it wont be so hot and Con is with me to[o] but he has got to go home in a day or t[w]o to work at home then I will be by myself say you ought to eat some of our cooking ho ho well Ernest you ought to be here to help me feed the little turkeys while Dova is gone there are dandies they follow me around the house untill I feed them well Mary [Scott-sister] who is that fellow you was talking about write and tell me say whitch one of you girls is Dick [Gilbert-later married Mary] going with Mirtie ho ho Dick is a fine old boy all right say you Girls mustent all marry or when I come home I am afraid I will have to help Ma do the cooking don't you Ma well Ma have you seen Sussie (Susie Jones Hash-Elbert's wife] and Elbert yet or not I heard they were coming back out here this fall again well Charlie is your tom corn any good or not and how is your new ground to[o] I will be there to help you geather it if I live long enough and I feel pretty good now ho ho well Ma have you had any rousenears (roasting ears) yet or not I have Frank has got about 4 acres of corn this year well I cant think of much to [w]rite so I will ring off hoping to hear from you soon Huston Scott

hel[l]o aunt lize how are you I am fine hope you are to[o] well aunt liz how do you lik[e] Ark by this time fine I guess say aunt you ought to have been here to day we had a fine watter melon

and me and Con liked to busted our old rines well Aunt the Forgine (foreign?) lady has gone back to the old country so we wont get to hear her cry any more ho ho Well I seen Vernon [Hash-cousin] the other day he come over here and we killed a chicken for dinner ans soon from Huston

Aug 5 1912
Visalia Cal
Dear Aunt: —
I haven't written you a letter in so long that I about for got how. Well Aunt of all the gallins Scottie [referring to Huston] and I are doing it I am going with Hazel Johnson [Con's girlfriend] and Scottie[refers to Huston] with Ung [unknown girlfriend of Huston] well Aunt my arm got well and I got a finger almost cutoff now well Aunt Dell by jinks I haven't for gotten you I am going to come back there and see if you look like the same ole aunt It getting so dark I cant see well aunt d Huston and I are baching over at Franks wer[we?] need a cook a[w]ful bad well I cant see
Sogoodby
Canard Hash
Answer

No. 25
Jan 29 1913
Goshen Cal
Mrs Dellia Scott Dear Mama
Hel[l]o to all at home how are you I am all OK hope you all are to[o] well I got your letter Sunday was sure glad to hear from you all well Mama the preacher has left me he traded this ranch off for one down south about 2 weeks ago and the new man wanted me to stay on the ranch and work for him he raised my wages to $45 a month isent that good wages for a fellow like me the other fellows get 1.50 a day I am team boss and take the lead and I boss in the field when the boss man is not at home for he dont know nothing

about farming much when he is here it is still a fine place to work say Myrtie you and Mary ought to come out here and see who could get the Boss first he is a young man and isent mar[r]ied his father is worth 10 million Dollars they say that is some doe [dough?] isent it well Charley you ought to come out here and work for us for we want a nother good man to do the stable buck job well mama if you nead any more money just let me know well I got a letter from Fannie the other day I would sure like to see there baby [Kendall Mayes-nephew; born Aug. 23, 1912] Well Ernest you and mama ought to be here and go with us to Sunday school we go nearly every Sunday in the big wagon but I had to work last Sunday had to hawl hay in the barn for we hant got no stable buck yet but I am going next Sunday the preacher told this man [I] was a good worker so that is the reason he he (repeated) wanted me so bad well Ernest you ought to see these little colts out here they have got about 6 fine ones well I cant think of much to [w]rite so I will ring off for this time say Mary I would like to hear you play on your banjo some of these times I will maby well good bye and ans soon
from Huston Scott
tell Aunt lize hel[l]o for me

No. 27
Feb 21 1913
Goshen Cal

Mrs Dellia Scott Dear Mama
Hel[l]o to all I am all O K hope you all are to[o] well I will ans your letter I received a few days ago was sure glad to hear from you all well these people I am working for has been haveing awful bad luck they had to kill 3 horses the other day they had the glonders and there are no cure for that that is awful hant it Well I went to see Ellis and we had a fine time we dident go to bed till 2 oclock he has got a fine place to work to[o] but dont get but 35

amonth I have got them all skinned for jobs well I seen ward Connor [could be Cannon—friend] to[o] he is the same old Ward hant he well Charley I will send you that money saturd[a]y if nothing happens and you neadent pay it back either and I will send more any time you nead it well Mama I cant come home for a while yet these folks couldent do with[out] me they havent got their corn planted yet and got lots of plowing to do yet they horses sick most of them and fence to build they have got lots of work to do they wand (want?) me to get some more men they make me get the men they think I can get better men than they can ha ha and they want me to stay all summer and then go home but I dont know whether I can or not what do you think well Ernest are you going to help Charley plow this summer or not you are big anough hant you well aunt lize I havent over seen Vernon or are (ary?) of Uncle Johns folks in a long time I havent be[e]n there but once on a visit since you left Well Mary you and Myrtie come out here and fix my over alls I tore them a rabbit hunting the other day and I havent got no thread I guess I will have to get married some day but I havent got no girl now ho ho Well I will have to ring off for this time ans soon soon
Huston Scott

No. 28
Goshen Cal March 14 1913
Mrs Dellia Scott Dear Mama
Hel[l]o to all at home how are you all I am not very well I have got the gripe that is the reason I havent wrote sooner I felt bad but I work just the same I dont have to but then are not got a nough men so I work any how the woman here makes me take linement and I am better now well I have been here 2 years to day and it dosent seem like 2 weeks hardly and sometimes it seems like 10 years I have worked lots these 2 years Mama but not very hard I dont have to work hard if I dont want to for I can handle a team and lots of men in Cal cant so you see there lots of jobs but I have got

the best job in the state I guess Yes I am still getting 45 well you dont tell me nothing about the neighbors much is Harry Mayfield [friend] married yet or not and where the Clayton boys [neighbors] at how big is Dick by now he is a great tall fellow isent he and how is Mr [Bob] Buckley and his folks and aunt Ann Donaldson [not related] and all of them back there well what did that fellow kill Trumon Cannon [neighbor]for any way well Charley how big is your colt does it look like old Hulah or not say is old Dave[maybe Dove] still a liveing or not and who owns her I am going to buy her back again when I go home well I cant think of much to[w]rite now I dont feel very good will write more next time well I dont think I will be out here this next year this time when a fellow gets a little bit sick he thinks of home then ho ho I am still a baby I guess the boys call me that once in a while but I still weigh 161 yet well good bye hel[l]o to all ans sooner Huston

No. 30
April 26, 1913
Goshen, Cal

Mrs Dellia Scott
Hel[l]o to all how are you I am all OK hope you all are to[o] well we are cutting hay now Con hash is working here now well I am glad your oats look fine Charley well how many acres of corn have you planted yet well when did you see aunt lize does she live with you Ma now or not well you said you wanted me not to stay till next fall I am not going to I am going to come home this summer some time but I havent desided when well I got a letter from Sophia last night I like to hear from her she[w]rites just like the same old Sophia well Charley did you catch many white succors [suckers][3] this year or not well what is old Bob Buckley a doing now well Mama my finger is well now this woman cured it up for me isent she a good woman she said she dident want no boys with

sore fingers around her and her littel girls sweep out the bunk house everyday and make up my bed well Mama I dident dance with them old married woman at all thae [there?] are a a nother dance to night but I dident want to go Well I cant think of much to[w]rite so I will have to ring off for this time so ans soon hel[l]o Mirtie hel[l]o Mary say are they any pretty little girls in Ark now I want to know there some ugly ones out here and a few pretty ones well Ernest what are you a doing can you plant corn now well good bye from your son Huston

Endnotes

1. *Fayetteville Democrat*, Thursday, July 14, 1910.
2. Map of Rock Island Lines and Connections, c. 1910.
3. According to *Fishes of Arkansas* by Henry Robinson & Thomas Buchanan, University of Arkansas Press, 1988, white suckers spawn in March and April in spring fed pools and creeks; many such branches still flow in the Mayfield area.

HAMESTRING CREEK'S NELLIE COX

JULIA POIROT THOMA

West of Fayetteville turn right on Harmon Road, then right again at Hamestring Creek Road and you soon enter a cool green tunnel where the road bends around the hillside at Little Falls. In spring the limestone bluff is home to dutchman's breeches, trillium, and jack-in-the-pulpit; bloodroot and wild ginger grow there as well. It's always a thrill to find the cup-shaped, velvety brown blossoms at the base of the ginger stem. In winter, ice and snow linger long after it has melted elsewhere. Not expecting an icy patch, pickup trucks and school buses sometimes careen into the giant oaks opposite the bluff. Limestone outcroppings assure a rough ride for anyone who doesn't slow down.

Soon the road opens onto the bridge over Hamestring Creek. The water is cool and clear as it tumbles over the small rock falls. One can spot tadpoles and perch in the deep water under the bridge. Iridescent blue-green mayflies flit among the wild impatiens at the water's edge. After a heavy rain, sand and gravel scour the algae and mud from the rocky bottom and the spring fed creek runs crystal clear. It meanders on to Little Falls, where many generations have splashed and dunked in the deep pool on a hot summer day. Down the road stands a modest two-story house. Grandma Nellie Lavanche Cox lived in this house from age twenty-three until she died at age eighty-seven.

The 1886 two-story clapboard house is about fifty feet off the second bend in the road. In a dark corner under the front porch her big black Chow, Snowball, spent the hot summer days. If anyone stepped into her yard, Snowball would announce the arrival with

---

Julia Poirot Thoma has been a resident of Washington County for almost forty years. She wishes to thank Bonnie Cox Beeks for valuable information about her mother and for genealogical data.

ferocious barks and growls. But just one "shush" from Grandma Cox and Snowball would quickly crawl back under the porch.

In the fall the porch was stacked to the roof with neatly split oak firewood. When in use the wood stove in the kitchen heated the living room. The upstairs bedrooms were not heated.

My children never passed up a chance to ride Lucky, our pony, down to visit with Grandma Cox. They were always invited in to drink a glass of cold well water or to warm their toes by the stove. Whenever they disappeared for too long, I could almost always find them there having a wonderfully quiet conversation with this kind and interesting lady. More often than not, they returned home with some fresh berry jam or a jar of pickled okra from her pantry.

A treadle sewing machine stood in a prominent place in her living room. She made all her own clothes, as well as those for her family, including underwear. Five feed sacks made one bed sheet. The pillow cases always had embroidery work on them. During World War II she saved the string that held the feed sacks together to use for crocheting doilies. She often met with other women at her mother-in-law's house to sew and quilt. All her quilts were pieced and quilted by hand. One day my daughter returned with a pretty nine-patch pillow for her bed.

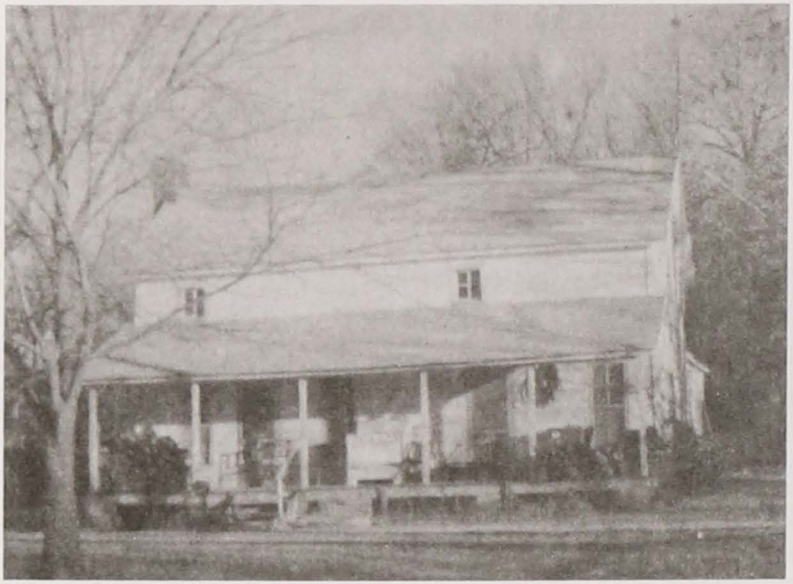
Grandma Cox had a beautiful garden every summer. It was enriched with many years of manure from the big gray barn, which was once home for the team of horses her husband used to farm the land. In the early spring she had lettuce, spinach, onions, and radishes. In the summer the garden bore large quantities of tomatoes, beans, potatoes, okra, and squash. She diligently saved many of her seeds and from her abundant crops, she dried, canned or stored food for the winter in the underground cellar at the side of her house. In the fall huge pumpkins were scattered throughout her patch. She told us that in the old days they grew these giant pumpkins to feed the pigs.

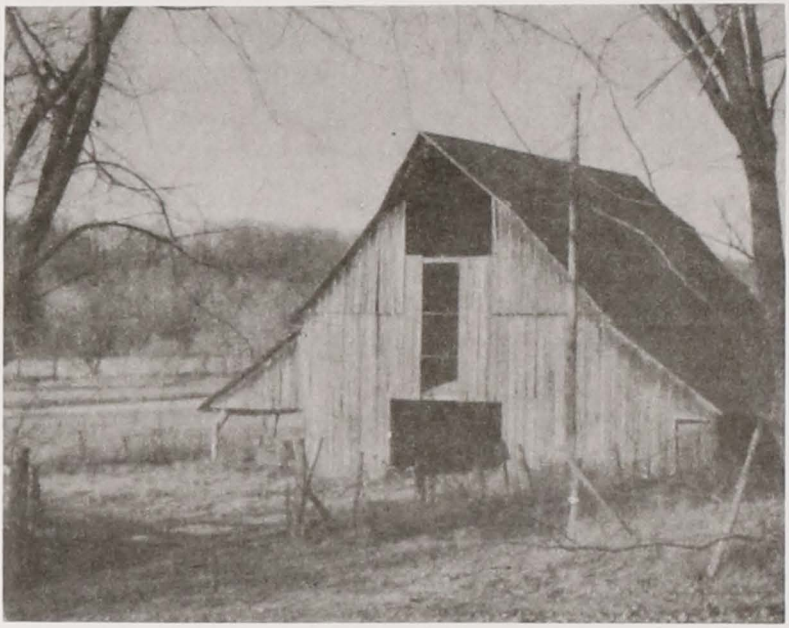
When her husband was alive, they raised corn, milk cows, pigs, and chickens. They cut grass from the creek bottom and by late summer the big gray barn was stuffed full with sweet-smelling hay. Sometimes they gave milk to the neighbors and sold cream and butter to the university via horse and buggy. In the 1940s and 1950s they sold milk to the Pet Milk Company. The milk was put into ten-gallon milk cans. These big cans were set in half barrels filled with cold well water to keep the milk cool until a truck came by to pick them up. Other dairy products were kept cool by lowering them deep into the hand-dug well.

Strawberries grew on the some of the hillsides above the creek. How anything could grow in that rocky soil now thick with oak, hickory, maple, and dogwood is a wonder. However, when the snow melts revealing horizontal furrows, it is obvious something had once been planted there in rows. Pickers came from nearby towns and communities. They cooked their own food on open fires and slept on piles of straw. Early in the morning they would take a handmade carrier, which held six quart boxes, and head off to the strawberry patch. Some carriers of two or four boxes were made for children. Whenever a picker filled his boxes, he took it to the owner and received a ticket denoting the number of boxes. At the end of the day, week, or season, the pickers were paid for their work according to the number of their tickets. Bonnie, Grandma Cox's youngest daughter, remembers how she kept her tickets in a empty tobacco pouch. She also remembers the wonderful strawberry shortcake her mother made. It was several layers of baked pie crust with piles of strawberries in between and of course, lots of whipped fresh cream on top.

Grandma Cox loved the low bluffs across the road from her house. Huckleberry and blackberry bushes, pawpaw trees, witch hazel, and service berry grew there. In shaded gullies, where spring moisture lingers, maidenhair fern with its tiny ginko-shaped petals grew wild and undisturbed. One day she took

Walter and Nellie Cox (Courtesy Bonnie Cox Beeks).





Walter and Nellie Cox's house, built in 1886, and barn on Hamestring Road, Washington County. (Courtesy Bonnie Cox Beeks).

me to this special place. We crossed the creek and climbed up the steep hills. She was nimble and quick as she relished showing me all the plants they used to gather for poultices, tonics and sore throats.

Though she and her husband worked very hard to eke out a living in that valley, she prized it dearly and lived her life there in peace and contentment. She died November 29,1980, and now rests in Mount Comfort Cemetery near her husband, who died November 24, 1967.

Nellie Lavanche Holland was born in 1893 in the community of Cardens Bottom near Dardanelle, Arkansas. Her parents were Mary Frances North and Luther Bascom Holland. Sometime between December 1894 and early 1895 she moved with her family in an ox-drawn wagon to Hoyt in Indian Territory, near Enterprise, Oklahoma. She lived there until age nineteen. In 1914, at age twenty-one, she married Ira Walter Cox, son of Edith Janette Sellers and Robert Stanley Cox, at Harmon. According to Bonnie Beeks, "They probably just knocked on the preacher's door and were married out in the yard." Soon they moved to the house on Hamestring Creek Road not far from Walter's family. (That family had moved to Washington County from Pettus County, Missouri, in 1867). Nellie and Walter had five children, Mary, Leroy, Robert, Erma Lee, and Bonnie.

Note: Thanks to Bonnie Cox Beeks for valuable information about her mother and for this additional genealogical data.

HOG KILLING AT THE COX FARM ON HAMESTRING CREEK

BONNIE COX BEEKS

Walter and Nellie Cox liked to kill the pigs when they were about six months old. Sometimes a sow might be killed for the lard and sausage. They usually had a sow that would have a litter of six to ten pigs. They would often keep and raise about three and the rest would be sold when they were six to eight weeks of age. A pig pen about twelve feet square was home for the pigs. Slop, usually consisting of food scraps, dishwater, maybe extra milk from the cows filled their homemade trough. Feed called "shorts" (one hundred pound bags of ground feed) purchased from the feed store would be stirred into the slop. Sometimes crushed corn, called chops, was fed to the pigs. As the pigs got older ears of corn were added to their diet.

In late November or early December, after two or three days of cold weather, it was time to butcher the six-month-old pigs. Cold weather was essential to prevent spoilage; there was no electricity for a refrigerator or freezer. In those days farmers preferred pigs weighing 300 to 350 pounds, as these animals were their source of lard. Nowadays people prefer leaner meat.

Often the Cecil Ezell and Walter Jack families brought their pigs to the Cox farm to be butchered at the same time. The men heated quantities of water in iron pots or barrels over open fires until it was hot enough to scald the pig and then they shot the pig

---

Bonnie Beeks is a daughter of Walter and Nellie Cox and grew up on Hamestring Road. She regrets that the name of the road was changed to Hamstring Road when the 911 numbers were assigned. A hamestring is a part of the harness of a draft animal and is the name given to the nearby creek.

in the head. Then one of them cut the jugular vein to bleed the pig. To a large tree limb or scaffold they fastened a block and tackle. The hooks at each end of a single tree were hooked into the hind legs of the pig, one leg at one end, the other at the opposite end. Midway was an iron ring. The block and tackle were hooked into this ring and used to lift the pig in and out of the scalding water. Letting the pig sit in the water would have cooked the skin and set the hair. They soused it in and out of the water until they had a good scald on the pig; then they took knives and scraped all the hair off the pig. They cut off the head and set it aside to work on later.

With the pig hanging by its hind legs, they slit the pig open at mid-stomach from the back legs to the neck and removed all the insides (intestines, bladder, heart, liver, etc.) The liver, together with the heart at times, was saved to eat. The ribs from each side of the pig were removed and kept. A small strip of meat called the tenderloin was cut out to be eaten. Then they probably let the pig down on some type of makeshift table and cut it into sections. Two shoulders, two hams, and two sides were cut from the backbone. Feet were cut from the pig. Some people kept these to eat, but Walter and Nellie did not. Next the men cut the jaws, or jowls, from the pig's head. All this meat was trimmed and the scraps saved. The hams, shoulders, bacon, and jowls were then put on a shelf in the smokehouse, which was about six feet from the kitchen door. The curing process kept the meat from spoiling and gave it flavor: they rubbed it down and covered it with salt and sometimes brown sugar. In later years the Coxes were able to buy sugar-cure mix of sugar, salt, and smoke flavoring. After rubbing this down all over the meat, they could use a large needle to shoot the mixture in near the bones on the ham and shoulder meat to keep the meat from spoiling in those areas. In about four weeks the meat was ready to eat. Sometimes, instead of laying the meat on a shelf, they hung it over a hickory wood fire for a couple

of days to give it a smoked flavor. The backbones and ribs were chopped into serving pieces with a hatchet or axe. These had to be eaten in the next couple of days or they would spoil.

While the men did the butchering, the women fixed dinner, which usually included liver and onions. Then they began the follow-up work. From the scraps of meat they cut the lean from the fat–the lean for sausage and the fat for lard. The lean meat had to be cut small enough to run through a hand grinder. The ground meat was then seasoned with salt, black pepper, red hot pepper, and sage (the hot pepper and sage were home grown). The sausage was then canned: patties fried in lard were put in fruit jars with two or three inches of hot lard. The covered jars were turned upside down until the lard got cold and formed a seal. The ribs and tenderloin could be prepared the same way. Stored in the cellar, these needed to be eaten before warm weather returned.

The brains were removed from the head, washed and then combined with eggs, scrambled, and eaten. After removing the eyes, ears, and tongue, the women cooked the head in a pressure cooker. They ground this gristly meat to use in head cheese and mincemeat. To make the head cheese, they seasoned the meat with salt and pepper and formed it into a loaf, which could be sliced like cheese. The meat for the mincemeat wasn't ground as fine. I'm not sure what all was added to make it. Raisins, chopped apples, ground meat, and spices were all cooked together.

They cut the fat pieces in approximately 1 1/2-inch pieces. Then came the process of rendering the lard. The fat pieces were put in the iron washkettle outside, a little water added, and a fire built under the kettle. As it heated, the contents were stirred frequently with a long stick to keep it from sticking to the pot. When it got almost to the boiling point, the women made sure the fire did not get too hot and give the lard a scorched taste. They kept the lard at a simmering stage until all had been extracted. Checking to see that it was ready, they pressed a fat piece against

the side of the kettle. They always knew when it was right. When it was ready, they would put a cloth over the lard stand, a five-gallon tin container,and strain the lard into the container. When the strainer got full of the cracklin's (the fat pieces with the lard extracted), these were removed to a container. They hoped the lard would last until the next winter, so they wouldn't have to buy any shortening or cooking oil.

Sometimes a small handful of the cracklin's were put in the cornbread batter. We called this cracklin' bread. Walter sometimes gave his foxhounds a few to eat. But mostly the cracklin's were used to make lye soap. The cracklin's were put over a fire in the iron kettle outside. Water was added, along with some cans of lye. As the kettle heated and the mixture stirred, the lye would dissolve the cracklin's. Then the fire was raked away from the kettle and the soap allowed to cool and harden before being cut into bars. The lye soap was used to do the family laundry, to wash dishes, and sometimes our hair. I liked to use it on chigger bites. It would stop the itching and probably kill the chiggers.

THE GARDEN OF EDNA EARL AND CHARLES WALLACE BRASHEARS ELKINS, ARKANSAS, 1933–1958

LORNA STOKENBURY PRYOR

My grandparents' kitchen garden, a forty-foot square across the yard from their home, was the source of many childhood joys for me. The inspiration for the cultivation of this swatch of loamy soil derived from a partnership consisting of both my grandparents. The garden yielded its produce for my grandmother's cooking skills and showcased the results of my granddaddy's hard work and love. In the twenty-five years that I enjoyed the kinship and friendship of my grandparents, she never gardened and he never cooked. Theirs was a gentle demonstration of division of labor.

Several short rows of cabbages appeared each summer, after being lovingly planted and tended. My granddaddy had a great fondness for cabbage, especially as prepared by my grandmother. Her recipe went like this: take a firm medium head of cabbage, remove outer leaves; cut cabbage into quarters and rinse them as well as the tightly compressed leaves will allow; place cabbage in a deep cooking-pot of boiling water, generously seasoned with large dollops of bacon drippings, salt and pepper; cover the pot, and cook the ingredients all afternoon, checking it frequently to prevent its boiling dry. The desired result, served by my grandmother at exactly 6:00 P. M., was four servings of very slick and greasy cabbage, cooked until it was sulphur yellow in color.

The subject of vitamins had not yet gained acceptance, much less popularity, in 1940. Indeed, the possibility that vitamins existed became an occasional topic for debate and derision;

Lorna Stokenbury Pryor, who lives in Fort Smith with her husband, Thomas B. Pryor, shares her childhood recollections of Elkins, Arkansas.

therefore, the untimely demise of thousands of them in my grandmother's cooking pot caused no protests. I partook enthusiastically of this delicacy. Given its degrees of slickness and greasiness, it went down easy. A close second in importance to cabbages was green beans. More specifically, pole beans. Even more precisely, Kentucky Wonder pole beans. "Pole beans are worth the effort and time that they take," my granddaddy announced each spring planting. "Their flavor is strong and distinct. Bush beans have no flavor."

Sometimes Granddaddy let me help him stake the young pole bean plants. We used river cane and positioned clusters of four close enough to pull the tops together, tying them securely, making a trellis structure that looked like the frame of a Native American tepee. As the fledgling plants grew, their runners climbed the cane poles as leafy green tepees appeared. The notion of going inside these tepees could not be resisted, but my first entry into one of these cured me forever. Pole bean vines, leaves, and the beans themselves are covered with fuzz. Harvesting the mature beans is best done fully covered. Without this complete protection, one will discover that going into the green tepees unprepared becomes an itching nightmare.

Grandmother's cooking of Kentucky Wonder pole beans did not differ greatly from her cooking of cabbage. The beans—stringed, snapped and washed—went into the large cooking pot. Before adding water, Grandmother positioned four or five large chunks of salt pork among the beans. The first day she cooked the ingredients all day, adding small red potatoes during the last hour of slow cooking.

On the morning of the second day, if enough beans remained, more cooking followed. My granddaddy contended that the beans were even better the second day. At some point more red potatoes were added and cooked. By suppertime the beans began to lose their definition, looking more and more like green

mush and reaching the stage that is greatly relished by connoisseurs of slick-and-greasy.

The seed for the Kentucky Wonder pole beans usually came from dried beans saved from the previous year's crop. Other vegetable seeds were ordered. In January each year, my grandparents pored over the Henry Field Seed Catalogs, studying the colorful photographs arranged on the pages before deciding which seeds to order. This early ordering meant that the seeds, when they arrived, could be started indoors.

The selection of tomato seeds did not take long. One could order large red tomatoes, high acidity, or large red tomatoes, low acidity. Those offerings completed the list. Tiny tomatoes, oval-shaped tomatoes, yellow tomatoes, bite-sized tomatoes: these did not appear in the catalogs. Those exotic hybrids would come much later in the century. Since my grandparents did not agree on the subject of acidity, they ordered some of each.

Granddaddy described his planting and harvesting of red-skinned potatoes as getting "the best results for the effort expended" of all of the vegetables in his garden. If the potato slips began to nestle in the soil by March 15, and the hills mounded as the stems and leaves began to emerge, the pretty red potatoes could be dug on July 4. His joy on this important day could not be concealed. He carefully placed his spading fork as much as a yard away from the top-of-ground growth. I don't recall my granddaddy ever cutting into a potato. I watched his gentleness and unhurried efforts without knowing that he was teaching me, by his example. He did not let me dig potatoes.

Animal populations, both the quick and the dead, made their presences known in the garden. One spring day Granddaddy's turning of the garden's rich texture, done with a spading fork, brought up a small furry animal. My granddaddy carefully brushed the soil from its body and brought it down to my viewing level. It resembled a rectangle with rounded corners, and its front

appendages, set at an acute angle to its body, took the form of small shovels from which long nails grew.

Tolerant as my granddaddy felt toward the mole, he did not let it stay in the garden. It was not a welcome resident, since its underground eating habits could destroy the results of my granddaddy's efforts. We left the garden, the three of us, the mole still nestled in my Granddaddy's hand and walked to a fenced back pasture far away from the garden. There Granddaddy gently placed the mole in the shade of a tree. We stood for a few minutes to be sure that the mole returned to its burrowing.

It was a blessing to have a grandmother, a granddaddy, their garden and their kitchen, as all four provided me with various forms of nourishment. The breadth and depth of these enrichments I appreciate and cherish still, as I frequently think back on the adventures which grew from that forty-foot square swatch of loamy soil.

Hostess Reference Book

PARENT-TEACHER ASSOCIATION
WASHINGTON SCHOOL
FAYETTEVILLE, ARKANSAS

A copy of The *Hostess Reference Book*, published in 1928 by members of the Washington School Parent-Teacher Association of Fayetteville, was recently presented to the Washington County Historical Association by Mrs. Horace Jewell of Little Rock. Pages from the booklet are reproduced here for your enjoyment.

WASHINGTON SCHOOL

The History of our school started about forty-three years ago, 1885, when the Washington School was built. The new building was rented to private teachers the first year, because of lack of funds. But in 1886 the school opened with the following corps of officers, and teachers paid with public funds; Superintendent, Colonel O. C. Gray; assistants, Miss Ella Carnall, Mrs. J. F. Sutton, Miss Anna Putman, Miss Jessie Cravens, Mrs. Alice Adams, and Mrs. M. W. Alex. In 1888 the first graduation exercises were held. There were three graduates. At that time the school curriculum was of such grade as to admit its graduates to the University Preparatory Department.

Since the formal organization of the school system, the following men have served at the head of the city schools: O. C. Gray, N. P. Gates, J. C. Mitchell, L. Campbell, and the present Superintendent, Mr. J. S. Root. Mr. Root has had the present system in hand for twenty-five years and has moulded the schools into harmonious efficiency and is a power in the educational circles.

The Washington School has had a long list of distinguished principals. It was for a long time the only white public school. Among these have been: Col. O. C. Gray, W. E. Simpson, E. L. Netteship, J. C. Massie, H. M. Hooper, W. F. Buck, Oscar E. Williams, T. L. Bates, and the present principal, J. Fred Lawson.

WASHINGTON SCHOOL P. T. A.

Of late years the Parent-Teacher Association has given unstintingly of its time and much means toward bettering the relation of people and school; improvement of buildings and extension of social and athletic activities.

The following is a list of the present officers:

President	Mrs. J. F. Cook
Vice-President	Mrs. J. B. Hannah
Secretary	Mrs. R. H. Clinehens
Treasurer	Mrs. E. L. Stringfield

THE P. T. A. SONG

I.

The children are the builders of the world to be.
So I know with me
You will all agree—
We've found the greatest blessing of humanity,
When we've joined the P. T. A.

II.

Our hearts are bound together with the ties that bind.
And it's love we find,
We should bear in mind—
We're marching on together for all human kind.
So we boost the P. T. A.

CHORUS

The P. T. A., united now we stand!
And we've pledged our might
In the course of right
For the children of our native land.
So when you see these letters three,
Remember what they say—
We will pull together always,
That's the motto of the P. T. A.

FRANKE
Fine Sample Shoes

MERCANTILE
BARGAINS

COMPANY
17 North Block Street

MEMBERS OF WASHINGTON SCHOOL P. T. A.

A

Adkins, Mr. and Mrs.
Armstrong, Mrs. Ralph

B

Bridenthal, Mrs. H. A.
Brown, Mrs. L. L.
Beaver, Mrs. G. F.
Bird, Mrs. H. D.
Bass, Mr. and Mrs. O. W.
Bayless, Mrs. R. S.
Bean, Mrs. J. L.
Butler, Mrs. N. R.
Brumfield, Mr. and Mrs. Roy
Brashears, Mrs. Bruce
Barron, Mrs. Helen
Brown, Mrs. R. L.
Bird, Mr. and Mrs. E. V.

C

Combs, Mr. and Mrs. I. M.
Clinehens, Mr. and Mrs. R. H.
Cook, Mr. and Mrs. J. F.
Carlson, Mr. and Mrs. T. C.
Cain, Mr. and Mrs. W. A.
Collins, Mrs. Dixie
Crippen, Mr. and Mrs. E.
Clark, Mr. and Mrs. John
Cate, Mrs. Bert

D

Dabney, Mrs. H.

E

Erwin, Mr. and Mrs. W. M.
Earle, Mr. and Mrs. F. P.
Estes, Mr. and Mrs. R. E.

F

Farmer, Mrs. C.
Ferguson, Mrs. J.
Fritts, Mrs. Clyde

G

Goss, Mr. and Mrs. A. L.
Grother, Mrs. Grayce
Greenhaw, Mr. and Mrs. Carl
Giles, Mrs. A. W.
Giles, Mrs. V. O.
Gray, Mrs. Walter
Guisinger, Mr. and Mrs. C. W.
Gresham, Mrs. C.

H

Hamblin, Capt. and Mrs. A. L.
Hannah, Mr. and Mrs. J. B.
Hodges, Mrs. T. H.
Howard, Mrs. J. W.
Holloway, Mr. and Mrs. Keith L.
House, Mrs. L. W.
Hurst, Mr. and Mrs. G. A.
Houston, Mrs. C. H.

J

Jackson, Mr. and Mrs. T. U.
Jordan, Dean and Mrs. J. C.
Johnson, Mrs. G. A. M.
Jenkins, Mrs. L. P.
Jordan, Mrs. T. H.

K

Kirk, Mrs. D.
Kinman, Lieut. and Mrs. Guy M.

L

Lawson, Mr. and Mrs. J. Fred
Lollar, Mrs. O.
Lemke, Mr. and Mrs. J. W.

M

McAllister, Mr. and Mrs. T. A.
Mulford, Mr. and Mrs. R. A.
McNair, Mr. and Mrs. W. P.
Mayes, Mrs. H.
Morton, Mr. and Mrs. W. C.
McConnell, Mrs. F. M.
Melvin, Mrs. Geo.
Morrow, Lulu C.
Martin, Mrs. W. F.
Murphy, Mrs. E. M.
McDonald, Mrs. F. E.
McRay, Mr. and Mrs. M. W.

N

Napier, J. M.
Nelson, Mr. and Mrs. M. W.

P

Prall, Mrs. C. E.
Parson, Mrs. Geo.
Poore, Mrs. W.
Phipps, Mr. and Mrs. Doyle

R

Rhodes, Mrs. Paul
Rosen, Mrs. H. R.
Roberts, Dr. and Mrs. D. C.
Russum, Mr. and Mrs. V. E.

S

Stice, Mrs. M. A.
Sherman, Mrs. Benj.
Seamster, Judge and Mrs.
Stringfield, Mr. and Mrs. E. L.
Stearns, Mr. and Mrs. Arthur
Sawrey, Mrs. Chas.

T

Tuck, Mr. and Mrs. H. L.
Taylor, Mrs. Ralph

V

Volentine, Mrs.

W

Whiters, Mrs. Ollie
Woolsey, Prof. and Mrs. C.
Wright, Mr. and Mrs. A. B.
Williams, Mrs. H. L.
Ward, Mr. and Mrs. Carter
Wilson, Mrs. G. W.
Wilson, Mrs. G. L.
Wood, Mr. and Mrs. Roy
Walters, Mrs.
West, Mr. and Mrs. S. D.

THINGS CHILDREN SHOULD KNOW

OBEDIENCE

THE question of etiquette for children is a subject that can best be handled by being explicit and by using plain everyday language. It is the hope of the writer that many children will read, remember, and follow the suggestions herein outlined as there is no other thing that will assist them more in becoming real, popular and respected young men and women.

Remember your best friends are your mother and father and you owe them all the respect possible; but to be known as a child who at all times is respectful, not only to Mother and Father but to others as well, is a reputation every child should cherish.

Never talk back to older people, especially to your mother and father.

Never hesitate in carrying out requests of your elders.

Never whine or frown when spoken to by your elders.

Never contradict any one under any circumstances. It is very impolite and you may be mistaken.

Never do anything when forbidden by your elders.

Never worry or nag your parents. It is unnecessary and is bad form.

Do as you are told in a pleasant and willing way.

Never argue with your elders. They know best.

Never ask your mother or father to do something for you that you can do yourself.

Never take advantage of your elders. Their faith in you should be respected.

Be polite and respectful to your teachers at school and church.

Never disobey your teachers or your elders nor break the rules of the school.

CHILDREN'S APPEARANCE

KEEP yourself clean and neat looking at all times.

Keep your hair combed, your nails clean, and your shoes looking nice. It is just as easy to look nice as it is to be untidy.

Keep your clothes pressed nicely and well brushed.

Keep your teeth clean. Brush them not less than twice each day.

Remember you are judged by your appearance as much as by your manners.

One may have an excuse for not having better clothes but there can be no excuse for not being clean. Soap and water are in the reach of all.

CHILDREN IN THE HOME

Always greet the members of your family when you enter and always bid them goodbye when you leave.

Always rise to a standing position when visitors enter, and greet them after your elders.

Never address a visitor until he has started the conversation unless he is a person of your own age or younger.

Never interrupt a conversation. Wait until the party talking has finished.

Always rise when your visitor or your elders stand.

Never let your mother or your father bring you a chair or get one for themselves. Wait on them instead of being waited on.

If you leave or cross the room you should say "excuse me."

If a visitor should say "I am glad to have seen you," you should say "Thank you."

Never run up and down the stairs or across the room.

Talk in a low, even voice. It denotes refinement.

Always give way to the younger child. It is your duty to look after them instead of fretting them.

Follow these suggestions and you will assist in making the members of your family happy as well as in benefiting them in many other ways.

Never retire without bidding the members of your family goodnight.

FRANKE COMPANY
MERCANTILE BARGAINS
Prep Girl Silk Hosiery
17 North Block Street

ETIQUETTE IN PUBLIC

YOUR CONDUCT IN PUBLIC

DEPENDS on you and your willingness continually to strive to improve your mannerisms.

First, you should at all times be pleasant to all with whom you come in contact.

Conduct yourself in an easy but refined way.

Never know more about the subject discussed than the other fellow. A know-it-all is the most unwelcome person in the world and has few friends.

Conversation should be carried on in an even tone for the benefit of the one being addressed and not loud for the benefit of others.

You should never chew gum in public.

You should never hail a friend from a distance.

You should never push yourself ahead of others in line.

A gentleman should never walk, sit, stand or ride with a lady with his coat removed.

Gentlemen should never enter the dining room of a restaurant or hotel without their coats.

A gentleman should never ask a lady to dance with him if he has removed his coat.

Ladies should never embrace and kiss when they meet on the street or in public places.

Gentlemen will be attentive to the aged or blind, the child, or the sick when they can be of assistance.

One should always greet a friend and speak to an acquaintance when they pass on the street.

A gentleman will lift his hat and say "Excuse me" when he brushes against or interferes with the movements of a lady on the street.

A lady will always speak to a servant, delivery boy, or workman as readily as to an acquaintance when passing them on the street. Being courteous will never harm anyone. Being snobbish is distasteful.

A GENTLEMAN REMOVES HIS HAT

WHEN talking to a lady while standing on the street.

When talking to a lady while standing on the porch or elsewhere.

When entering a home.

When entering a hotel or club elevator.

Especially will a gentleman remove his hat when talking to his mother, wife or sister when they meet in the open. This is one respect that should always be shown.

When the Flag of the United States is passing.

When entering a theater.

When entering a restaurant.

A gentleman will always remove his hat when there is a question of whether or not he should. If this rule is followed there can be no mistake.

A GENTLEMAN LIFTS HIS HAT

WHEN he passes a lady acquaintance on the street

When he passes a lady and gentlemen, whether he knows only one or both.

When he passes an elderly gentleman or man of prominence.

MEETING ACQUAINTANCES

WHEN a lady and gentleman meet by chance the lady should speak first except in the case of long friendship.

When a lady and gentleman meet on a car the gentleman should offer to pay both fares.

When two gentlemen of acquaintance meet on the street each should greet the other in passing. Should one hesitate or walk to one side it is the duty of the other to stop and extend his hand. The same applies to ladies.

A habit that makes many people unpopular is one of never seeing your friends when passing.

When a gentleman is seated in a restaurant and a lady acquaintance enters and bows the gentleman should return the bow, remaining seated, unless the lady should be near his table, in which case he would half arise from his chair and return the bow. Should the lady stop at his table the gentleman should stand erect and remain standing until she departs.

WALKING WITH LADIES

A GENTLEMAN will always walk on the outside when walking with one or more ladies and he will never place himself between two or more ladies.

A gentleman should not hold the lady's arm. Neither should the lady hold the gentleman's arm except in case of illness, when support is needed, on a dark night, or when it is very rough under foot. It is permissible, however, to assist a lady from street to curb or over an obstruction.

A gentleman should at all times be attentive when walking with ladies.

When a gentleman is walking with a lady and he meets a friend he should not stop and introduce his companion unless he has been requested to do so or has her permission.

FRANKE MERCANTILE BARGAINS COMPANY
Women's and Children's Coats and Dresses 17 North Block Street

INTRODUCTIONS

WHEN NOT TO MAKE INTRODUCTIONS

WHEN you are in company with one party and speak to another in passing, it is annoying to your friend to be introduced to every one you may meet on the street.

When you are talking with several people on the street and some one should stop for a word with you in passing, introductions are unnecessary.

Never introduce a man into a private party at a dance or a reception without first receiving permission from both.

Never take a man friend to the home of a lady to be introduced until you have notified the lady and received permission to call.

INTRODUCTIONS

Formal: "Miss McDonald, may I present Mr. Kuttner?"

Informal: "Mrs. Diamond, Mrs. Trotter." "Mr. Glover, Mr. Thomas."

Group introduction: When introducing one person to several you should say, "Mrs. Diamond. Mrs. Reed; Mrs. Snowden, Mrs. Thomas."

THINGS TO REMEMBER IN INTRODUCTIONS

YOUNG women should be presented to the older.

Young men should be presented to the older.

Men should be presented to the women.

Gentlemen should stand when being introduced.

Women remain seated, bow, and say, "How-do-you-do" when being introduced to a man or woman except when being presented to an elderly person or one of distinction, in which case she should rise.

When a hostess stands to make an introduction to the lady seated next to her, the lady should also rise to receive the introduction.

In replying to an introduction the only correct answer when introduced is "How-do-you-do."

When introduced the lady has the privilege of extending her hand to the gentleman if she so desires. The gentleman never extends his hand unless the lady first offers hers. The same rules apply at social affairs, street meetings and elsewhere.

CORRECT DRESS FOR MEN

INFORMAL EVENING WEAR

THE TUXEDO is the correct dress for informal evening wear. It is worn on more occasions in the evening by the well dressed man than any other suit. In fact, informal evening occasions where Tuxedos are worn have increased the use of the Tuxedo more and more each year. One should use judgment when selecting a suit of this kind and be sure the correct style is selected, as well as the proper accessories to be used. The Tuxedo is correct for almost any evening wear except for strictly formal functions.

Accessories for the Tuxedo—Dark, single or double-breasted vest, white stiff bosom shirt, white wing collar, black bow tie, black hat, except in the summer when a straw hat may be worn.

FORMAL EVENING WEAR

FOR formal evening functions such as receptions, weddings and strictly formal affairs, when ladies are present in full evening regalia, the correct dress for men is a strictly formal, full dress suit. There is no exception.

Correct accessories—White stiff bosom shirt, white winged collar, white bow tie, white handkerchief, top silk hat, black patent leather shoes, black silk hose and black overcoat.

INFORMAL DAY WEAR

THE combination of black oxford coat with vest from unfinished worsted worn with striped unfinished worsted trousers is the correct dress for men for informal day wear. Single or double-breasted vests of same material or from wools or linens in pastel colors may be used. Trousers should be plain at bottom.

Accessories—Top black bowler hat, white shirt, white winged collar, bow tie, white handkerchief, black patent leather shoes with light tops, white gloves and dark walking cane.

FORMAL DAY WEAR

CORRECT dress for ofrmal day wear for receptions, weddings and ceremonial day functions. The morning coat and vest of black unfinished materials, with striped worsted trousers with plain bottoms. The vest should be single-breasted with collar from same material or a double-breasted vest of white washable material or linens or wools in pastel colors may be used.

Accessories — white winged collar, white shirt, white handkerchief, ascot or bow tie, black patent leather shoes with light tops, white gloves, dark cane and top silk hat.

SPORT CLOTHES

THE practical sport suit for men is the suit that is appropriate for wear for the various sports and recreations, such as golf, touring, lounging, working, vacationing, etc. A suit of gray, with coat made full with plaits and with a half belt, vest of same material or of a color to harmonize. One pair of knickers and a pair of trousers, liberal in width and turned up at the bottom. Coats of other color may be worn with flannel trousers, sport shoes and straw hats. The cap or soft hat and wool socks should match or harmonize with the sport suit when knickers are worn.

FRANKE MERCANTILE BARGAINS COMPANY
Men's Clothing—Furnishings and Luggage 17 North Block Street

CALORIE CHART

The infant requires about 45 calories per pound per day
Children need about 35 calories per pound per day.
Inactive adults need about 15 calories per pound per day.
Active adults need about 20 calories per pound per day.

Soups		
Rich Soups, 1 h.	Cal.	100
Clear soups, 1 h.	Cal.	20
Fish		
Clams, each	Cal.	10
Halibut, 1 h.	Cal.	125
Salmon, 1 h.	Cal.	250
Lobster, 1 h.	Cal.	100
Oysters (six)	Cal.	50
Bread		
White, rye, whole-wheat—plain or toasted—1 slice	Cal.	100
Corn, 1 slice	Cal.	100
Crackers		
Graham, one cracker	Cal.	35
Oyster, 12 crackers	Cal.	45
Soda, one cracker	Cal.	25
Breakfast Dishes		
Oatmeal, 1 h. (sparingly)	Cal.	100
Shredded Wheat Biscuit, one biscuit	Cal.	95
Puffed Rice, four heap tablespoons	Cal.	50
Rice, av. help	Cal.	95
Grapenuts, av. help.	Cal.	95
Cream of Wheat, av. help.	Cal.	110
Wheat Cakes, med. size (1 cake)	Cal.	95
Muffin, med. size (1 muffin)	Cal.	120
Waffle, av. size (1 waffle)	Cal.	220
Fruit		
Prunes, av. size (1 prune)	Cal.	30
Orange, med. size	Cal.	95
Banana, med. size	Cal.	105
Cherries, av. help.	Cal.	105
Apple, med. size	Cal.	45
Berries, av. help.	Cal.	105
Grapes, 1 med. bunch	Cal.	105
Lemons, 1 med. size	Cal.	35
Plums, 1 plum, large size	Cal.	25
Peaches, 1 med. size	Cal.	50
Pineapple, 1 slice	Cal.	55
Pears, med. size	Cal.	95
Dates, 1 large size	Cal.	30
Cantaloupe, av. melon (½)	Cal.	95
Watermelon, med. size slice	Cal.	10
Dairy Products		
Sweet Milk, ½ pint	Cal.	175
Skim Milk, ½ pint	Cal.	90
Malted Milk, 1 tablespoon	Cal.	90
Buttermilk, ½ pint	Cal.	75
Cream, 1 teaspoon	Cal.	30
Whipped Cream, 1 heap. tablespoon	Cal.	95
Condensed Cream (unsweetened), one teaspoon	Cal.	30
Condensed Cream (sweetened), 1 teaspoon	Cal.	40
Cottage Cheese, 1 h.	Cal.	95
Cheese, 1 oz.	Cal.	125
Butter, 1 oz.	Cal.	185
Egg, one av. size	Cal.	85
Meats		
Sausage, 1 link, av. size	Cal.	70
Bacon, av. slice	Cal.	30
Ham (fried), med. help.	Cal.	375
Ham (boiled), med. help.	Cal.	240
Pork Chop, av. chop	Cal.	200
Lamb Chop, av. chop	Cal.	100
Mutton Chop, av. chop	Cal.	100
Beefsteak, av. cut, 1 h.	Cal.	225
Beef Roast, av. help	Cal.	165
Chicken (roast), av. slice	Cal.	195
Turkey (roast), av. slice	Cal.	240
Vegetables		
Potatoes (Irish), av. size	Cal.	105
Potatoes (sweet), av. size	Cal.	190
Celery, av. stalk	Cal.	8
Olives, 1 large size	Cal.	12
Cucumber, av. slice	Cal.	2
Lettuce, 1 help	Cal.	7-15
Radish, one small	Cal.	2
Spinach, av. help.	Cal.	35
Onions, med. size	Cal.	35
Cauliflower, av. helping	Cal.	25
Cabbage, av. helping	Cal.	15
Asparagus, av. helping	Cal.	25
Tomatoes, 1 med.	Cal.	35
Peas, 1 helping	Cal.	105
Corn, 1 helping	Cal.	95
Squash, 1 helping	Cal.	95
Turnips, 1 helping	Cal.	30
Parsnips, 1 helping	Cal.	30
Beets, 1 helping	Cal.	25
Beans (green), 1 helping	Cal.	20
Beans (lima), 1 helping	Cal.	125
Pork and Beans (baked), 1 help.	Cal.	250
Sweets		
Sugar, one tablespoon	Cal.	40
Honey, 1 tablespoon	Cal.	95
Chocolate, ¼ pound	Cal.	1390
Choc. covered Creams, 1	Cal.	95
Choc. covered Carmel, 1	Cal.	95
Pastry		
Cookies, 1 cookie	Cal.	45
Gingersnap, 1	Cal.	20
Doughnut, med. size	Cal.	150
Cakes, 1 med. slice	Cal.	175
Pie, med. cut	Cal.	200
Pudding, med. helping	Cal.	225
Ice Cream, av. helping	Cal.	200
Sauces		
Olive Oil, 1 teaspoon	Cal.	55
Catsup, 1 teaspoon	Cal.	6
Mayonnaise, 1 teaspoon	Cal.	45

FRANKE MERCANTILE BARGAINS COMPANY
Men's and Boys' TEST Overalls and Work Coats 17 North Block Street

TABLE MANNERS

PERSONALITY is an asset that is priceless. Etiquette is one of the means of acquiring personality. Without either, one should have the sympathy of all who know him, but the one thing above all others that disgusts the well bred man or woman and makes them have a disgusted feeling instead of sympathetic feeling for one, is bad table manners. What is more embarrassing, what is more disgusting than to be seated across the table from one devoid of table etiquette? The study and training of table etiquette should be part of the very foundation upon which the young people receive their education and is just as necessary as Mathematics, Spelling and English.

When dinner is announced the ladies should be seated, the men pulling out the chairs and remaining standing until all ladies are seated. The napkins should be unfolded and laid across the lap.

No one should begin eating until the hostess or the head of the house is ready to begin.

One should sit straight but in an easy position while eating.

Lounging forward or tipping chair backward is unpardonable.

Gentlemen should rise to a standing position when a lady leaves the table or enters the room. One of the greatest respects that can be shown is to follow this form of etiquette.

After the meal the gentlemen should pull out the chairs for the ladies and remain standing until the ladies pass out of the room.

When dining out the napkins should be placed by the plate unfolded when the dinner is finished.

THE PROPER USE OF THE KNIFE, FORK AND SPOON

THE knife should be held in the right hand and used only to cut with.

The fork should be held with the left hand when used to assist with the cutting of meat, etc.

The fork should be transferred to the right hand when the knife is not in use and before food is transferred to the mouth.

The fork should be used to carry food to the mouth and the mouth should not be taken to the fork.

Fish, meats, vegetables, melons, salads and frozen dishes are eaten with the fork.

The fork should never be used to mash food. The food should be cut or chipped by turning the fork sideways.

When the plate is passed the knife and fork should be placed side by side on the right hand side of the plate and never laid on the table.

While eating and when the knife or fork is not in use they should be laid across the right hand side of the plate.

The fork should be used to pick up only one kind of food at a time.

Salad should be eaten with the fork and never should be cut with a knife.

The spoon should never be left in a coffee, tea or soup cup.

In using the spoon it should be dipped from you instead of toward you.

The spoon should be placed to the mouth from the side and not from the end.

THINGS YOU SHOULD NOT DO

NEVER take large bites.

Never eat off a full slice of bread. Break it in small pieces.

Never spread butter or jam over your bread. Put it on bite at a time.

Never put your bread on the table.

Never keep your lips apart when chewing. Keep them closed.

Never tip your plate to get the last of the food out.

Never express preference for food to your hostess.

Never refuse to eat at least a small part of any food served by the hostess.

Never ask for the second helping except of bread and water.

Never make a noise in sipping soup or coffee.

Never chew celery and hard food fast and noisy. Chew with lips closed and very slow.

Never eat chicken with your fingers.

Never breathe loud while eating.

Never make a noise when you swallow water, etc.

Never brush up the crumbs on the table or gather up the dishes. That is the maid's job.

Never eat onions when going out.

Never fill your spoon so full that contents will drip before reaching your mouth.

Never drain the last drop from your cup or take the last thing from the dish.

Never reach across the table. Ask for what you want.

Never make objections to the service or to what is being served.

Never break crackers or bread in soup.

Never cut butter with spoon or fork.

Never use bread to take gravy from dish.

Never eat one thing at a time until it is all gone.

Never hold bread in one hand and fork in the other.

Never cough at the table without turning your head and placing your hand over your mouth.

Never use bread to push food on your fork.

It is just as easy to have good table manners as to have bad table manners.

PIES AND PASTRIES

LEMON WHIP PIE

Mix one cup sugar and one tablespoon flour, juice and rind of one lemon, yolks of two eggs, and one cup boiling water. Cook in double-boiler. When cool whip whites of eggs stiff and fold in.

LEMON PIE MADE WITH MILK

One cup sugar, three tablespoons flour, juice and grated rind of one lemon, small teaspoon salt, two egg yolks, one whole egg, pinch of soda. Mix all together smoothly and add two cups sweet milk. Cook until thick and fill pie shell. Use beaten whites over top.

APPLE SAUCE PIE

Fill an unbaked crust with sweetened apple sauce, flavored to taste. Spread over it well mixed one egg beaten, one cup sugar and one cup cocoanut and lump of butter size of a walnut. Bake until nicely browned.

APPLE CUSTARD PIE

Slice apples thin, make a crust, sprinkle a little flour in bottom of crust, then put apples in. Sprinkle over two tablespoons of sugar, add a little butter and one tablespoon water. Bake until apples are tender. Then stir up a custard consisting of one egg, one tablespoon sugar, a scant one-half cup milk and one-half teaspoon vanilla extract. Pour this over the pie and bake until it thickens.

PINEAPPLE PIE

Heat two cups crushed or grated pineapple; mix three-fourths cup sugar, one-eighth teaspoon salt and two tablespoons flour. Add to hot pineapple and bring to the boiling point, stirring constantly. Add one teaspoon butter and cool slightly, add one beaten egg and two tablespoons lemon juice. Pour into pastry-lined pan and arrange strips of pastry across top. Bake about forty minutes.

BUTTERSCOTCH PIE

One cup dark brown sugar, one-fourth cup butter, one-fourth cup milk, boil all until thick then stir in the following mixture and cook until custard, the yolks of two eggs, one cup milk and one tablespoon flour.

APPLE CREAM PIE

Make a smooth apple sauce and to each cupful add two well beaten eggs, one-fourth teaspoon nutmeg, one-half cup cream, one heaping tablespoon flour. Mix well, cook in double boiler, fill pie shell. Put meringue on top and brown.

ENGLISH MINCE MEAT

One pound each of currants, raisins, minced apples, sugar, suet finely chopped and candied peel. Slice rind and add juice of two lemons. Thoroughly mix, pack closely in jars and store in usual manner. Will keep six months.

SOUR CREAM PIE

One cup sour cream, one-half cup seeded raisins chopped fine, one-half teaspoon cinnamon, one cup sugar, one-fourth teaspoon salt, three egg yolks, one egg white. Mix well and make like lemon pie, using the whites of two eggs with two tablespoons sugar for the meringue.

CHOCOLATE PIE

One heaping tablespoon chocolate or cocoa, one cup boiling water, small lump butter, boil until chocolate is dissolved. Mix one cup sugar and two tablespoons flour, stir into first mixture. Beat the yolk of an egg, add a little water and add to mixture, boil all until thick, flavor with vanilla and pour into a baked crust, use beaten whites of eggs for meringue.

BERRY PIES

Make crust as for any pie, fill with berries and sweeten, sprinkle over berries about two and one-half tablespoons Minute Tapioca. This will form a jelly when baked.

FOR SERVING 100 PEOPLE

2½ pounds of coffee.
6 gallons of milk.
18 pounds of meat.
50 pounds of potatoes.
15 No. 2 cans of peas.
4 gallons of soup.
3 pounds butter.
6 loaves of bread—long loaves.
1¼ pounds of olives.
25 heads of lettuce.
100 ears of corn on the cob.
50 cantaloupes.
100 Ribs of beef (raw).
50 pounds of beef tenderloin (Filet Mignon).
15 pounds boiled boneless ham.
20 pounds smoked ham.
10 pounds cheese—brick, Swiss or American.
2½ gallons ice cream (brick), cutting 10 cuts to a quart brick.
50 pounds bass, ½ fish to each person.
35 pounds jack salmon.
100 rolls, one roll to each person.
8 average sized cakes.
18 average size pies.
50 spring chickens, serving ½ fowl to one person.

For escalloped oysters, four gallons of oysters, eight pounds of crackers and four pounds of butter.

For chicken pie, use fifteen chickens.

For hash, twelve pounds of corned beef. with double the quantity of potatoes.

One pound of coffee make 40 cups of coffee.

With any two of these allow ten dozen biscuits, five pounds of butter, fifteen pounds of ham before cooking, six quarts of cabbage salad, three pounds of cheese, one hundred doughnuts, four loaves of white cake, four loaves of dark cake and four of layer.

Two gallons of El Merito ice cream.

SAUCES FOR MEATS

With roast beef, grated horseradish.

With roast veal, tomato or horseradish sauce.

Roast mutton, current jelly.

Roast pork, apple sauce.

Roast lamb, mint sauce.

Roast turkey, chestnut dressing, cranberry jelly.

Roast venison, black currant jelly or grape jelly.

Roast goose, tart apple sauce.

Roast quail, currant jelly, celery sauce.

Roast canvasback duck, apple bread, black currant jelly.

Roast chicken, bread sauce.

Fried chicken, cream gravy, corn fritters.

Roast duck, orange salad.

Roast ptarmigan, bread sauce.

Cold boiled tongue, sauce tartare or olives stuffed with peppers.

Veal sausage, tomato sauce, grated parmesan cheese.

Pork sausage, tart apple sauce or fried apples.

Frizzled beef, horseradish.

Pork croquettes, tomato sauce.

Corned beef, mustard.

Sweetbread cutlet, sauce bechamel.

Reed birds, fried hominy, white celery.

Lobster cutlet, sauce tartare.

Cold boiled fish, sauce piquant.

Briled steak, maitre d'hotel butter or mushrooms.

Tripe, fried bacon and apple rings.

Broiled steak, maitre d'hotel butter or mushries.

Fresh salmon, cream sauce and green peas.

Cream sauce with sweetbreads.

Orange salad with roast chicken.

Celery sauce with quail.

Stuffed olives with fish balls.

Horseradish sauce with boiled beef.

Horseradish and fried onions with liver.

French dressing with sardines.

Mint sauce with lamb.

Yorkshire pudding with roast beef.

Hard-boiled eggs and parsley with boiled salmon.

Cream gravy, strawberry preserves with fried chicken.

Oyster dressing for turkey.

Celery and onion dressing with roast duck.

Tart grape jelly with canvasback duck.

Currant jelly with roast goose.

Cucumber catsup with corned beef.

FAVORITE CAKE AND COOKIES RECIPES

FEATHER CAKE

Two cups sugar, 3 of flour, 1 of sweet milk, ½ of butter, 3 eggs, 3 teaspoonfuls Rumford baking powder. Beat yolks and sugar together.

CREAM SPONGE

Twelve ounces sugar, 5 eggs, 10 ounces flour, 2 tablespoonfuls Rumford baking powder, ½ cup hot water. Bake in layers. Custard—1 cup milk, 1 egg, 1 tablespoonful cornstarch, sweeten to taste. Put this custard in between the layers, sprinkling pulverized sugar on top.

ANGEL CAKE

Whites of 9 large, fresh eggs or 10 small ones, 1¼ cups sifted granulated sugar, 1 cup sifted flour, ½ teaspoonful cream of tartar, pinch of salt added to eggs, before beating.

Sift flour 5 times and measure after sifting. Beat whites of eggs half, add cream of tartar and beat till very light, stir in sugar, then flour very lightly. Bake in a moderate oven at once.

SUNSHINE CAKE

Whites of 7 small, fresh eggs, yolks of 5, 1 cup of granlated sugar, two-thirds cup flour sifted five times before measuring, pinch of salt, one-third teaspoonful cream of tartar. Beat yolks thoroughly. Beat whites about half, add cream of tartar and beat till very stiff. Stir in sugar lightly, then the beaten yolks thoroughly, then the flour. Put in tube pan and in oven at once.

NEWBERRY PORT CAKE

Two cups sugar, 1 cup butter, ¾ cup milk, 3 cups flour, 6 eggs (save one of the whites for icing). Take chocolate with 2 to 3 teaspoonfuls milk, steam and mix with the icing, add tiny pinch of cream of tartar and ½ teaspoonful soda at the last.

CHOCOLATE SPONGE CAKE

Two cups sugar, one-half cup butter, one square chocolate melted in butter, two eggs, one-half cup sour milk, one heaping teaspoonful soda, two cups flour, pinch of salt. Mix well and last add one cup boiling water and one teaspoon vanilla.

DATE BARS

Three eggs, one cup sugar, six heaping tablespoons flour, two teaspoons baking powder. One package dates pulled to pieces, one cup nut meats, a pinch of salt. Bake, then cut into strips and roll in powdered sugar.

EASY DEVIL'S FOOD

One cup of sugar, one and one-half cup flour, three tablespoons cocoa, one large teaspoon soda. Sift all together three times, make a hole in the middle and drop in one egg, one cup sour milk, three tablespoons melted butter. Mix thoroughly and add flavor.

DROP CAKES

One cup sugar, two tablespoons butter, one egg. Boil one cup raisins in one-half cup water until dry add to mixture. Add three-fourths cup sour milk, one teaspoon soda, two cups flour, one teaspoon baking powder, one-half teaspoon vanilla and one-fourth cup English walnuts chopped fine.

COCOA CAKE

Two heaping tablespoons shortening, one cup sugar, two eggs, one cup sour milk or cream, one teaspoon soda, one and one-half cups flour, four tablespoons cocoa, one teaspoon vanilla. Cream, sugar and shortening, add egg and beat well, stir soda into sour milk and pour into mixture, sift cocoa with flour and stir well, add vanilla and bake thirty minutes.

NEVER FAIL CARAMEL ICING

Two cups brown sugar, 6 tablespoons sweet or sour cream, or condensed cream, 2 tablespoons butter, 2 tablespoons vanilla, mix well, put over very slow fire and bring to a boil and take off immediately. Beat until cool.

FRANKE MERCANTILE BARGAINS COMPANY
Women's and Children's Coats and Dresses 17 North Block Street

CANDY RECIPES

DOUBLE FUDGE

Two cups granulated sugar, ½ cup cream, 2 squares Bakers Prem. No. 1 chocolate, 1 tablespoon butter. Boil seven minutes, then beat and spread in buttered in. Two cups brown sugar, ½ cup cream, 1 teaspoon vanilla extract, 1 cup walnuts chopped fine, tablespoon butter, boil ten minutes, then beat and pour on top of fudge already in pan. When cool cut in squares.

DUTCH FUDGE

One cup granulated sugar, 1 cup brown sugar, 1 cup of milk. Add a pinch of soda to prevent milk from curdling. Boil this until it forms a soft ball in water, then add a teaspoon of vanilla to a piece of butter the size of a walnut, and a half cup of chopped nuts. Beat this until thick enough to put in buttered pans.

COCOA FUDGE

Two cups granulated sugar, 1 cup milk (sweet), 2 tablespoons cocoa. Boil until it makes a soft ball in water, then add a teaspoon of butter, a teaspoon of vanilla. Beat this until hard enough to put in buttered platter. A half cup of chopped nuts may be added if desired.

PECAN NUT SQUARES

Beat 1 egg and add ½ cupful of brown sugar and 1 cupful finely chopped pecan meat, sprinkled with ¼ teaspoon salt; turn into a small slightly buttered tin and bake 20 minutes in a moderate oven; remove from pan, cool slightly and cut in squares.

DIVINITY CANDY

Two cupfuls brown sugar, one cupful water, white of one egg well beaten; boil sugar and water until a firm but not brittle ball forms when dropped into cold water; take from fire and add white of egg; beat until thick enough to pour into a pan lined with oiled paper; when cool enough cut into squares.

QUICK FONDANT

Three tablespoonfuls condensed milk, 2 cups confectioners' sugar, 1 teaspoonful flavoring. Heat the milk and stir into the sugar. Add the flavoring. Place on kneading board and knead until perfectly smooth. Shape into small balls and dip into melted chocolate. Shape small flat bonbons of the fondant, and press half a walnut meat in each side. Use fondant to stuff dates, prunes and figs. Roll into a strip, sprinkle with cinnamon, then roll and when dry cut into slices.

CONFECTIONERY

"Sweets to the Sweet"

"A little candy now and then,
Smoothes life's uneven way;
And sugar catches far more flies
Than vinger, they say."

PENOCHI (SPANISH CANDY)

Two and one-half cups brown sugar, ½ cup sweet milk, 1 cup English walnuts, butter the size of a walnut. Boil sugar, butter and milk together until it forms a ball when dropped into cold water. Take off and add nuts chopped fine, and one teaspoon vanilla. Stir till almost too stiff to pour. Spread in buttered pan and when cold cut into squares.

COFFEE FUDGE

Two cups granulated sugar, 1 cup coffee (strong), 1 teaspoon butter. Boil until thick. Stir in one cup of pecan nuts chopped fine. Pour into buttered tins and mark off into squares.

MOLASSES CREAMS

One cup sugar, 1 cup molasses, 1 cup boiling water with 1 tablespoon soda, 1 cup lard, 1 teaspoon cinnamon, 1 tablespoon vinegar, 1 teaspoon ginger, 3 tablespoons ground chocolate, ½ teaspoon salt. Let stand two hours then roll out and bake like cookies. Frost with white frosting.

NOUGAT CANDY

Four cups granulated sugar, 1 cup Karo syrup, 1 cup boiling water, whites of 4 eggs beaten stiff, 1 lb. of nuts cut fine. Put syrup and water on to boil. Add sugar, let boil until you can roll between fingers, take out 1 cupful and beat with stiffly beaten eggs; let remainder boil until brittle then add the eggs. Beat until grainy; add nuts and flavoring last.

MARSHMALLOW DAINTY

Butter small square crackers and place on each a marshmallow. Put a dot of butter on top of each marshmallow and set in fairly hot oven till marshmallows puff up and turn nice brown. Nice, hot or cold.

FIVE-MINUTE FROSTING

One cup sugar, 5 tablespoons sweet milk. Boil 5 minutes, remove from fire and beat till cool and thick. Flavor and spread on cake.

FRANKE MERCANTILE BARGAINS COMPANY
Goodrich Rubber Footwear—Zippers and Light Rubbers 17 North Block Street

HOME HINTS

Cleaning Carpets

Moisten enough corn meal with gasoline to sprinkle over carpet. Rub back and forth into carpet with broom before sweeping. Sweep thoroughly. Do not have fire in room while using gasoline.

To Clean Silverware

Boil in an aluminum kettle with soapsuds or in pan with an aluminum thimble. This is worth trying.

To Keep Silver From Becoming Tarnished

Put in a box and cover with wheat flour.

To Take Spots Off Wall Paper

One teacup of bran moistened with gasoline. Tie in thin cloth and rub soiled spots.

Carpets can be cleaned and colors restored by going over occasionally with a broom dipped in warm water in which a little turpentine is added.

An equal mixture of turpentine and linseed oil will remove white marks from furniture caused by water.

Gilt Frames

Clean gilt frames with a sponge moistened in turpentine.

Clean Mirrors and Windows

Use a soft chamois skin to wash them and they will need no polishing or drying.

Heat Stains

Heat stains on varnished furniture or tables can be easily removed by using a soft canton flannel cloth dampened with coal oil. Apply and rub until the white stains disappear.

Table Covers

Be sure to place a pad under the oil cloth cover to your kitchen table as it lessens the noise, renders it easier to clean and doubles its wearing qualities.

An Easy Way to Clean Egg Spoons

Here is a little chemical trick worth knowing. When silver spoons become tarnished from use in boiled eggs, scour the tarnished spots with a little moist salt. The tarnish will disappear as if by magic.

Open Fruit Jars

A difficult cover on fruit jars is easily removed by turning the jar upside down in an inch or so of hot water. Leave a few minutes, then remove.

Wall Cleaner

An excellent article for cleaning wall paper is half baked bread dough. Roll in a ball and sponge the walls thoroughly.

Plant Tonic

A tablespoon of castor oil poured on the ground around the roots of palms and ferns once a month gives them a rapid growth and makes them look fresh and green.

Turpentine

Use plenty of turpentine or carbolic acid in the water for the floors. It means death to insects hidden in the cracks.

Mosquitoes

Take of gum camphor a piece about one-third the size of an egg and evaporate it over a lamp or candle, taking care that it does not ignite. The smoke will soon fill the room and expel the mosquitoes.

To Banish Ants

Sprinkle oil of pennyroyal about the places which are infested with ants and you will not be troubled with them. Be careful as this is a poison not to place the bottle containing it where it may be mistaken for medicine.

To Prevent Burning

A tin of water placed in the oven while baking ginger bread or fruit cake will prevent burning.

To Clean Silver

One-half ounce of prepared chalk, two ounces of alcohol, two ounces of ammonia. Apply with cotton flannel and rub with chamois skin.

A FEW THINGS WORTH KNOWING

SODA

Common soda is a saver of soap and more cleanly—readily removing grease from dishes, tinware and sinks. When added to dishwater no soap is needed and you have no suds or greasy rim around the dishpan. Used in this way it imparts that polish to the dishes so pleasing to the dainty housewife. Baking soda or saleratus dissolved in water is not only perfectly harmless, but delightful and cleansing to the most delicate skin.

Washing of Hair Brushes—Soda is far superior to soap for this purpose, leaving the bristles absolutely clean and as stiff as before they were wet.

THE ICE BOX

If a piece of charcoal the size of your fist be left in the ice box you will find it a great help to keeping it sweet and free from odors and will prevent food from taking the odor of vegetables and other articles placed therein.

MEATS

Meats should be removed at once from the paper wrapper, placed upon a porcelain dish, thereby often preventing it from becoming tainted and unwholesome.

Fruit or vegetables should be removed at once from cans as soon as opened. A bulged can signifies spoiled contents. Ptomaine poisoning has often occurred from the use of such fruits and vegetables, even though the indications be very slight.

Hot water is one of the most valuable helps of the housekeeper in the way of cleanliness and sanitary conditions.

TO CLEAN PIPES, ETC.

Put powdered or dissolved copperas down the sink and other drain pipes as often as once a week, and flush them well on washing days.

FOR THE TOILET

Sift powdered lye into the toilet bowls—use an old broom to scrub it. All brown stains will be quickly and easily removed. It also cleanses and purifies from all disagreeable odors.

DIRTY DISHES

A great many housewives leave dishes or glasses of jelly in their cupboards uncovered, and this is a menace to the health of the family. It is in a gelatine jelly that bacteriologists imprison disease germs to watch them propagate, as they seem to thrive better on that kind of food than any other. Physicians tell us that the animalculae that fill the air are specially attracted to milk and butter.

Fruits and Vegetables frequently carry disease germs. Raw fruit never should be eaten until it has been washed thoroughly. Especially the fruit that has been exposed to the dust of the street and handled by unclean hands should be avoided.

"If a better system is thine, impart it; if not, make use of mine."

Cold water will take chocolate out of materials that won't "ring." Spot with the water. Can be sponged right out, or several days after.

If an egg cracks in boiling water, immediately put a little salt into the water and the contents will not ooze out.

Bleach

To bleach most of any kind of stain from white materials, make the following: 2 lbs. Sal Soda in 2 quarts of water and boil until dissolved. Then add contents of one can Chloride of Lime. Bottle and put away as it will keep. Soap things about 10 minutes, then rinse well and boil. Will not rot the material if well rinsed.—Mrs. C. F. Huddleston.

To Clean Paint

Put some of the best whiting on a plate. After dipping a piece of flannel into clean, warm water, squeeze nearly dry, and then take as much whiting as will stick to it, and apply it to the painted surface, when a little rubbing will quickly remove dirt or grease.

To Wash Crepe de Chine Waists

In washing light colored crepe de chine waists take crepe paper of darker shade and squeeze some of it into the final rinse water until the desired shade is obtained. Dry in shade and the waist will look like new.

White silk hose can be colored in this way to match any evening gown. Always have the article wet before dipping into the coloring.

Flour

To prevent cakes, biscuits and all pastry from sticking after greasing pan, sift a little flour all around pan. It will prevent burning.

PLANNED GIFTS

Making charitable gifts during your lifetime can provide income, gift, and estate-tax savings, and making charitable gifts in your will can provide an estate-deduction for the value of that gift.

If you are making regular gifts to the Washington County Historical Society or would like to start, you may find it beneficial to set up or give:

1. **A charitable lead trust** that will pay income to WCHS for a set period.
2. **A charitable remainder trust** that will allow you to transfer property to a trust set up for WCHS without paying capital gains tax on the sale of the property.
3. **Appreciated securities** at their current value and take an income tax deduction for the year up to 30% of adjusted gross income.
4. **Gifts from your retirement account** that could be an integral part of planning for those withdrawals.
5. **An irrevocable life insurance trust** that could own your life insurance, when it no longer serves its purpose, to make a charitable gift that could reduce the estate's tax bill.

There are a number of ways to enhance your retirement plans while still providing for your charitable interests and making gifts you never dreamed possible. Consult with your financial advisor on other ways you can make charitable donations. These planned gifts will provide added tax benefits for you and your beneficiaries while helping to support the vital mission of the Washington County Historical Society for years to come.

Flash Back
Washington County Historical Society
118 East Dickson, Fayetteville, AR 72701

Non-Profit Organization
U.S. POSTAGE
PAID
Fayetteville, Arkansas
Permit No. 1

**********AUTO**5-DIGIT 72701
SERIALS DEPT. COPY 1
365 N MCILROY AVE
UNIVERSITY LIBRARIES U OF A
FAYETTEVILLE AR 72701-4002